

THE OYEN NEWS

Vol. 20 No. 8

OYEN, ALBERTA MONDAY APRIL 19, 1933



The Alberta Pacific Grain Company Limited
(Incorporated and Chartered with the Board of Grain Commissioners)

OPERATING
375 Country Elevators
100 Flour Warehouses
275 Coal Sheds

Terminal Elevators at Vancouver Capacity 6,000,000 bushels

Bankers

Royal Bank of Canada Bank of Toronto
Canadian Bank of Commerce Bank of Montreal

CANADIAN AUTHOR MAKES BIG HIT



The literary hit of the year has been made by Frederick Niven, an author residing near Nelson, B.C. whose novel entitled "Mrs. Barry" is described by Compton Mackenzie in the Daily Mail as a profoundly moving book, and is hailed as a classic worthy to stand beside Sir James Barrie's "Margaret Ogilvy". Although Frederick Niven has a long list of books to his credit, and has always enjoyed a following among the critics, this is his first appearance among the "best sellers". He worked his way through Canada early this century, and at one time handled baggage and freight for the C. P. R. at Nelson, B.C. He eventually took up a small holding on Kootenay Lake twenty years ago, where he has secured excellent local colour for his western stories. "Mrs. Barry" is a novel of life in Glasgow, where at one time Frederick Niven edited a newspaper.

School Lands Leases

During the past year and a half many holders of school land sales contracts with the provincial department of lands have voluntarily relinquished their contracts, and have entered into lease arrangements, covering a period of six years. These arrangements, made in anticipation of better conditions than at present exist, have proved and are likely to prove in the immediate future, too onerous for the lessees in view of the depressed state of affairs. In order to give some relief to the situation, holders of these leases will be given opportunity to obtain cultivation permits paying to the department of lands a cash rental of four cents an acre for all portions of the land they do not cultivate. They will also pay a permit fee of \$1.00 and a share of crop grown on the land during 1933. The share of the crop paid in any one case will not be greater than one quarter of the crop, scaling down to one-seventh.

Settlers who make such arrangements with the department and comply with the terms of their permits, will have priority right for a renewal for 1934, and at the expiration of that season the settlers will have the first right to lease the land under the regulations of the department. These leases are for a term of six years, renewable for a further six years, so that under these arrangements, a settler may have possession of the land for 14 years if he complies fully with the requirements.

In the case of land leased from the department, a refund of taxes to the lessee will be made of taxes paid on the cultivated area, up to the amount of the department's share of the crop grown on the land, provided the lessee pays the taxes assessed against the land, and furnishes a receipt for the payment. Responsibility for payment of arrears of taxes in any year on leased land is an obligation entirely upon the lessee.

An amendment to the lands act passed at the recent session

WEDDING

LOVE-LOCKHART

A very pretty wedding, of more than usual interest, was solemnized in the United Church Oym, on Wednesday, April 19, 1933, when Catherine Margaret, daughter of Mr. and Mrs. John Love of Oym, became the bride of Mr. Fred Lockhart, son of Mr. and Mrs. John Lockhart, of Saskatoon, Sask. Rev. E. F. Kemp of Oym, officiating.

The church, beautifully decorated for the occasion with a profusion of plants and flowers, was filled fifteen minutes before the time set for the wedding.

After the arrival of the bridegroom who was supported by his brother Mr. Jack Lockhart, the bridal party entered at 1:30 p.m. to the strains of the wedding march, played by Mrs. F. E. Neid. The bride who entered on the arm of her father, made a radiant picture beautifully gowned in ivory silk net over white satin and wearing a veil and wreath of orange blossoms and long white silk mitts. She carried a bouquet of sweetheart roses and wore a crystal necklace, the gift of the bridegroom. Miss Dorothy Love, sister of the bride, made a charming bridesmaid, dressed in dotted net over pink silk, with wreath of same color and wearing long silk mitts, carrying a bouquet of pink carnations. Miss Winnie Love, sister of the bride, was maid of honor, and looked sweet in a dress of blue silk crepe, carrying a bouquet of narcissus and daffodils and wearing a wreath of the same color and long silk mitts. Little Margaret Morrison made a charming flower girl dressed in pale green silk and carrying a bouquet of sweet peas.

Following the wedding ceremony, the choir beautifully rendered "O Perfect Love", during the signing of the register, Miss Etta Hatch sweetly sang a solo "Because", accompanied by Mrs. F. E. Neid.

At 3:30 o'clock in the afternoon, Mrs. John Love, mother of the bride, and Mrs. Robert A. McLaren, were hostesses at a reception, held at the home of Mr. and Mrs. Robert A. McLaren where the many beautiful presents, telegrams and messages of congratulations received by the bridal couple were on view and made a truly wonderful display. Over one-hundred and twenty-five guests were present at this delightful function. During the afternoon refreshments were served by the brides sisters, the groom's sisters, Miss Catharine Wright, Miss Bella Lees and Miss Cleophas Desmond and the following ladies poured tea: Mrs. S. A. Miller, Mrs. M. G. Whitlock, Mrs. Thos. Lees, Mrs. James Marshall, Mrs. E. J. Kneale, Mrs. Chas. L. Dunford and Mrs. Chas. S. Wright. Mr. and Mrs. Fred Lockhart will leave for their home in Saskatoon tomorrow, by car.

On Thursday evening of last week, a shower for Miss Catherine Love, was arranged by some of her friends and held at the home of Mrs. Robert A. McLaren. Forty guests were present and the bride-to-be received many beautiful and useful gifts.

of the legislature, gives authority to the minister of lands to consolidate sales of school lands so that any sums paid under an agreement of sale, exclusive of interest, may be used to liquidate the principal monies due under the contract covering land which the owner desires to retain.

CLASSIFIED ADS.

FOR SALE

STRAYED—From Sec. 31, Twp. 28, Rgs. 4 (4 miles N. of Oym) about February 10. Team of sorrel geldings, both white faced, one branded S.L. on hip. Reward for information. Joe Dick, Oym.

FOR SALE—Brome grass seed at 6c per pound; grade in germination 98 per cent. May be obtained at the east-half Sec. 30, Twp. 25, Rgs. 5, or at Kier's hardware store, Oym. Chas. Franzen, Helmdale, P. O.

FOR SALE—Three to four engine gang, 14 inch, in first class condition. Cheap. Inquire Oym News.

FOR SALE—Out shaves 2 cents each or will trade for good coal. H. Currie, Kivik.

MAGAZINES—Subscriptions to The Saturday Evening Post—The Ladies Home Journal—The Country Gentleman—Maclean's—The Chatelaine and other publications taken at the News Office.

CHARLES L. DUNFORD
A Commissioner for Oaths
At the News Office.

**Try a
Classified
Adv.**

They get results.

Church Notices

SUNDAY, APRIL 23

OYEN UNITED CHURCH
EXCEL 11:00 a.m.
SUPERIOR 2:30 p.m.
OYEN 7:30 p.m.
SUNDAY SCHOOL 11:00 a.m.
Rev. E. F. KEMP
All Are Cordially Invited

ALL SAINTS CHURCH
Evensong 3:00 p.m.
SUNDAY SCHOOL 2:00 p.m.
Rev. C. M. K. Parsons
Vicar.

Professional Cards

Dr. D. L. Dick
Physician and Surgeon
Office on First Avenue East
Phone No. 7
Oym - Alta.

Miss Lillian Reinholt

A.T.C.M.
(7 years in First Royal College)
PIANOFORTE LESSONS
Preparation for Toronto Conservatory of Music examinations.
Studio on Main street, Oym.
Four doors south of Second avenue.
(West side)
Box 37, Oym, Alberta.
READ THE ADS.

Some Saturday Specials

Economy Tea, per pot/til	30c
Economy Coffee, per pot/til	32c
Malkins Coffee, per pot/til	40c
Quaker Corn Flakes, 3 pkts for	25c
Maple Syrup, 32 oz	75c
Chipsco, large package	21c
P and G Soap, 6 for	25c
Jif Flakes, large package	19c

J. J. PURCELL

FIRST CHOICE TIRES



Voted into first place and bought in greatest numbers every year for eighteen years!

For nearly two decades it has been possible to say that more people ride on Goodyear Tires than on any other kind.

The only sensible reason is that Goodyears give greater mileage and all-round service.

GOOD YEAR

PLUS
**FIRST
CLASS
SERVICE AT
JOHNSON'S GARAGE**

Main street, Oym

Phone 14

Subscribers

Are asked to look at the address label on their paper. If your subscription is in arrears, the label will show date of expiration. Payment of arrears will be appreciated.

OYEN NEWS

Come In

and talk over your printed stationery requirements. All job work turned out from this office, is done under guarantee of absolute satisfaction to the customer.

The News

ADmits GUILT IN SOVIET CHARGE

Macdonald, one of six British engineers who went on trial on charges of sabotage, bribery and espionage, made a double admission he was guilty.

He entered a plea of guilty when the session opened. The first witness recited a detailed story Macdonald had bribed him to act as an spy, and the young British confirmed almost all of the testimony.

The other Britons on trial—Allan Monkhouse, Charles Nordwell, L. C. Thornton, W. A. Gregory and John Cushey—all pleaded not guilty. Eleven Russian employees of the Metro-Politan-Vickers Electrical Company, for which all of the Britons worked, pleaded not guilty.

In London official circles Macdonald's plea did not come as a surprise. For it was considered the result of a long military conference and the methods of questioning employed by the Soviet police, described by the British as "third degree" methods.

The other Britons pleaded not guilty to an indictment which is based upon the testimony of a woman named Kuznetsova, who said that all were spies, that they had bribed Russians for information which they sent to England, and that they had systematically damaged important Russian industrial plants.

The 11 Russian employees of the company included one woman. They pleaded not guilty.

Their trial started in "October Hall," the house of the trades union, which was guarded closely by uniformed and bayoneted soldiers stationed inside and outside the court room.

"October Hall" was crowded to its capacity of approximately 500. Spectators were admitted only by card.

Four judges, one of whom is an advocate, were seated on a raised dais, back of which stood a squad of uniformed soldiers.

The prisoners were seated in a dock to the right and behind the judges, with two soldiers, with bayonets fixed, standing immediately in front of them.

Before attorneys were to be called, five of them representing the accused, the left and right-hand and bespectacled Prosecutor, Audrey Vinsky, had one assistant.

Monkhouse, Nordwell, Thornton, Gregory and Cushey first filed in, followed by the remainder of the prisoners, who had been taken to the court by bus. (All of the British subjects except Macdonald had been released on bail).

Lower Trade Barriers

Move To Facilitate Trade Between Canada and U.S.

New York.—A despatch to The New York Herald-Tribune from its Washington correspondent, says a survey suggesting a possible basis of agreement to lower trade barriers between the United States and Canada has been completed at the United States capital.

The despatch goes on to say that an exhaustive American examination of the present commerce over the northern (Canadian) border brought Washington officials to the conclusion the United States could lower its tariffs on Canadian cattle, fish and lumber in return for Dominion concessions in customs regulations and methods of valuation, and in the Canadian duties on American coal, steel, machinery, chemicals and an impressive list of manufactured articles.

Chicago Teachers Parade

Chicago.—Chanting "We want more than 3,000 demonstrators paraded through the Loop here a protest on non-payment of school teachers, stormed the offices of the board of education, and smashed their way through a door before seeing Orville Taylor, board president. The city owes teachers some \$28,000, 300 in back pay.

Unable To Speak

Oak Park, Ill.—The parents of Miss Patricia Maguire, ill with sleeping sickness since February, 1932, reported a fifth injection of serum, prepared from the blood of victims, gave her recovered from the disease, caused a marked improvement in the girl's muscular activity, but that she was still unable to speak.

W. N. U. 1960

Akron Naval Inquiry

Evidence Indicates That Mammoth Dirigible Broke In Mid-Air

Lakehurst, N.J.—A picture of the mammoth dirigible Akron, which crashed during darkness with its bow up at an angle of 35 degrees and hitting the water with a crash "like stepping on a penny box of matches," was given the United States naval court of inquiry here.

With the picturesque words of a sailor, Master Erwin, aviation medalist second class, told the story of the flight that cost 73 lives. Erwin testified of three survivors of the disaster.

Erwin joined Richard E. Deal, boatswain, in telling of the breaking of longitudinal girders and the steep incline of the ill-fated airship following what both described as a terrific "gust of wind."

Both, too, testified the first break in the structure of the ship occurred in the air following the gust they described, which was heard by Commander H. V. Wiley, the third survivor, changing his opinion, said the ship's framework did not break until after the crash.

A coroner's jury concluded its work with the finding Dr. Paley came to his death through misadventure while trying to traverse a steep snow slope on Fossil mountain. It added a rider the federal park department draft stringent regulations governing skiing conditions from all camps.

What action would be taken to safeguard skiers within park limits was unknown here. Regulations have been issued from certain dangerous areas are now in force and all skiers are warned of the prohibited areas by club officials on arrival at the camp.

It was expected the department at Ottawa would obtain recommendations from the numerous club clubs with a view to implementing local regulations.

H.B. Co. Report

Improvement Is Shown Over Last Year In Annual Statement

London, Eng.—Substantial improvement over last year is shown in the annual statement of the H.B. Co. Company, Limited, for the year ended January 31, although a trading loss of £25,332 is reported. The allocation of £199,381 to depreciation.

Appropriate provision has been made for losses in respect of investment in cotton, which was sold at a loss. In addition, the report states, £108,297 has been provided against losses on sales and the disposal of properties.

It has been decided to release properties which have become superfluous, although such sales may involve a book loss. Some of the properties were sold during the current year. Provision has, therefore, been made for the losses incurred and a reserve set up against further anticipated losses in this connection.

Letter Of Forgiveness

Toronto, Ont.—In behalf of a forgiveness has been sent to John A. Macchray at Stony Mountain penitentiary, that he was sentenced to seven years for theft of funds from the University of Manitoba. Rev. H. F. Woodcock said the Oxford group had brought a "change of heart" to himself and fellow clergy, and it was decided to send a letter of forgiveness to Macchray for the loss of church funds in his custody.

Reindeer Trifles Almost Ended

Ottawa, Ont.—The long trail of Canada's reindeer herd from western Alaska to the Mackenzie River delta is nearly ended. Hon. T. O. Murphy, minister of the interior, said recently the herd, which has been travelling since December, 1932, has arrived at the west bank of the Mackenzie River at the delta where it flows into the Arctic ocean.

Duties Against Cattle From Ireland

London, Eng.—A new scale of duties against live cattle for food imported from the Irish Free State was imposed by the treasury order. In future such cattle, instead of paying 10 per cent. ad valorem per head, will be divided into five classes.

Mounties For Saskatoon

Unit Of Thirty-Five Sent From Training School At Regina

Saskatoon.—Thirty-five mounted R.C.M.P. men arrived by train from the training school at Regina, here, this morning for Saskatoon.

Under the command of Inspector L. S. Simpson, there are two constables and 32 men in the group. All have horses, brought here in three horse cars over the Canadian Pacific Railway.

According to an official statement the Mounties were brought here to complete their training by mounted patrol work in districts tributary to Saskatoon. All the men have been billeted in a local hotel and their mounts have been stabled a west side barn. Non-commissioned officers among the new arrivals are Corporals J. Helliott and P. Cleary.

Currency Depreciation

Secretary For Dominions Refers To Situation In Australia And New Zealand

London, Eng.—J. H. Thomas, Secretary for the Dominions, told the House of Commons he does not think the depreciation of the Australian and New Zealand currencies were deliberate breaches of the agreements signed at Ottawa during the last year.

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INDIA WILL END TRADE TREAT WITH JAPAN

Removal Of Japan From The List Of Nations Enjoying "Most Favored Nation" Treatment In The Indian Customs Tariff Schedule Is A Protective Measure To Offset Dumping, It Was Explained By Sir Joseph B. Viceroy, commerce minister of the viceroy's executive council.

The announcement was made while the legislative assembly was discussing Sir Joseph's motion for consideration of an anti-dumping bill.

London, Eng.—An improvement in British exports for March is announced.

Preliminary board of trade figures gave the March export total as £32,551,000, as compared with £27,928,000 for February, and £31,196,000 for March last year.

Imports show £56,346,000, as compared with £49,077,000 in February and £51,181,000 in March, 1933.

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Death Of Scientist

Lausanne.—Julius Picard, father of Dr. Auguste Piccard, explorer of the stratosphere, died here at the age of 83.

He was a professor of physics in the University of Basel 40 years and was widely known for his scientific works.

ATTACKS SOVIET BILL

Bonus To Assist Farm Horse Industry In Saskatchewan

Ottawa, Ont.—A bonus to owners of stables in the province of Saskatchewan in which the Dominion and provincial governments will co-operate on a 50-50 basis was announced by Hon. Robert Weir, Minister of Agriculture.

The scarcity of good stallions in the prairie provinces and the shift by farmers from motor traction to the use of horses has made it necessary to assist the horse-breeding industry. Because of conditions in the west with low grain prices many farmers found it difficult to finance the operations of tractors and in the spring of 1933 many of the breeders of the three prairie provinces approached Mr. Weir urging him to give to the industry which passed federal inspection.

"Each department agrees to pay 50 per cent. of grants to clubs formed by the breeders of the federal club policy. They also agree to pay premiums to owners of all stallions which are not clubbed but that passed inspection by federal inspectors in 1932, and those that pass federal inspection this year," the statement reads.

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No War Pension Reduction

To Effect Desired Economies Without Disrupting Present System

Ottawa, Ont.—No reduction in war pensions, but enactment of legislation without effecting desired economies without disrupting the present pension situation is under consideration by the government. Proposals that the income tax be applied to pensioners and that, after a definite "deadline," no more dependents be added to the pensioners list have replaced the government's move to suspend payment of pension to war-pensioners in the civil service.

The new plan is understood to have the approval of representatives of the Associated Veterans now in conference here. According to the service men, the chief merit of the new economy lies in the fact that it will not affect existing pensioners, or at all events only those whose income is sufficiently large to bring them under the operations of the income tax. The small-earner pensioners would not be disturbed.

British Exports

Trade Figures Show Evidence Of Business Revival

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HITLER APPOINTS NAZI LEADERS AS GOVERNORS

Berlin, Germany.—Chancellor Adolf Hitler has added the post of governor of Prussia to his duties and immediately appointed Hermann Goering, one of the principal Nazi leaders, to the post.

Goering, who has been without portfolio in the federal cabinet, to serve as premier of the state.

The Hitler appointment as governor was appointed by the cabinet, which also named General Franz von Epp, another Nazi, to serve as governor of Bavaria. The general had been acting as federal commissioner for that state.

Captain Goering, who is in Rome at present, is expected to present his Prussian cabinet list to the chancellor when he returns.

German scientists were angry about a letter written by Professor Albert Einstein from Belgium to the Prussian Academy of Sciences. In this letter, dated April 5, Professor Einstein described present day Germany as being "in a state of mass psychosis."

A report from Cologne said the Rheinland and Westphalia sections of the German People's party, which was founded by Dr. Gustav Stresemann, has decided to disband and urge its members to join the Nazi party. This was believed to spell the doom of the party, whose national executive committee will meet May 7.

The government published a law under which the terms of lay judges and jurymen will expire June 30, 1935, instead of ending normally December 31, 1934.

This means the ousting of both panels of Jews and Communists, and presumably also Socialists.

The same law prescribes the expiration on June 30 of the terms of office of all commerce courts judges.

An official demand was given here to report in the Stockholm newspaper Svenska Demokratiska, which said 24 persons, including 17 Nazis, 14 Jews and 216 Communists and Socialists had been slain in Germany from the time of the Reichstag fire, February 27, until March 25.

The demand says: "The total political slain in March was not one-tenth thereof."

Horse Breeders' Subsidy

Bonus To Assist Farm Horse Industry In Saskatchewan

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The Soo Dominion

New Train To Operate Between Chicago And Vancouver

Chicago.—Co-ordination of railway services to the west to eliminate duplication will be undertaken with inauguration June 1 of the "Soo Dominion," a train to travel over Chicago and Northwestern Railway, the Soo Line and the Canadian Pacific.

The train is intended to serve the Canadian Rockies region between Chicago and Vancouver.

R. Thomson, passenger traffic manager of the Northwestern, said the co-ordination of train service between the Soo line and the Northwestern was "new to this region and is expected to prove beneficial to both roads."

The train will operate over the Chicago and Northwestern, the Soo, P.N., over the Soo line to Port Huron, where it will be delivered to the Canadian Pacific, Thomson said.

C.N.R. Loan

Railway Committee Passes Bill Authorizing \$un For Requirements

Ottawa, Ont.—With a minimum of discussion, the special railway committee of the House passed a bill authorizing the Canadian National to borrow \$13,058,600 for refunding requirements for the calendar year 1933.

The committee also authorized the minister to loan the railways \$17,941,300 to meet the railways' net income deficit for the year.

R. B. Hanson, Conservative member for York-Sunbury, was elected chairman of the committee. Hon. J. D. Chaplin, Cons., Lincoln, probably will be the permanent chairman.

The committee decided to override one recommendation of the Duff report on the subject of the railway's net income deficit at the next meeting is held, S. J. Mungerford, acting president of the Canadian National, said.

More officials of the system will be present when the annual budget is discussed. The Duff committee suggested no official appear before the committee.

Chairman Hanson, speaking about railway net income, said he believed the recommendation of the Duff committee was "a slap in the face" to the committee. Personally he believed the work of the committee last year had saved many millions of dollars for the taxpayers of the country.

Calgary Mill Rate

Property Tax For 1933 Set At Fifty Mills

Calgary, Alberta.—City council last night approved a property tax rate of 50 mills and asked the commissioners to re-draft 1933 estimates on this basis.

Previously Mayor Davison feared the mill rate would be set at 55, the highest in the city's history, but council last night instructed the commissioners to lower the rate by one mill compared with last year.

Alberta House Prorogues

Close Of Third Session Of Seventh Legislature

Edmonton, Alberta.—After putting 65 new acts on the statute books of this province, the provincial legislature was prorogued April 11th, by Hon. W. L. Walsh, Lieutenant-Governor.

The speech of his honor brought to a close the third session of the seventh legislature of Alberta which opened on February 9, just over two months ago.

Demand New Trial

New York.—The International Labor Defense League announced petitions to be presented to President Roosevelt would be nationally circulated demanding a new trial for Raymond Patterson, indicted at Detroit, Ala. in "the Scottsboro case."

Patterson said he executed 1,000,000 signatures to the petitions within a week.

LARGEST WHEAT CARRY-OVER IN HISTORY OF WEST

Ottawa, Ont.—Eagerly awaited, the Dominion Bureau of Statistics crop report last week, estimated total stocks of wheat in Canada on March 31 as 312,819,144 bushels.

This is 66,668,571 bushels more than at the corresponding time last year.

While this increase is impressive, the report explains last year's crop exceeded that of the previous year by a much greater amount.

Taking into account the amount of wheat which will be needed for use in Canada, said grain, feed, etc., and estimating that 101,000,000 bushels will be exported between April 1 and July 31, the end of the present crop year, the bureau calculates Canada will have a carry-over into the next crop year which begins on Aug. 1 of about 156,000,000 bushels.

Such a carry-over would be the largest in the history of Canada. The record is set in 1932 when the total was 154,078,063 bushels. Last August the carry-over was 131,644,840 bushels.

The report estimates 19 per cent. of last year's crop of wheat is still in the farmers' hands, which amounts to 80,007,000 bushels. This is the same percentage as last year, although a greater volume, because of the heavier crop last summer.

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AKRON SURVIVORS IN WASHINGTON

Gardening Notes

Rouman's plan to develop a radio broadcasting system is making progress.

FER GOODNESS SAKE! YOU AIN'T EVEN MAKIN' TH' SLIGHTEST EFFORT TO GO TO SLEEP!

Le Grange

Then Ah'll no bother ye tae say
"when." Ah'll just guess it.

Research Director Presents Many Striking Statistics To Indicate Upward Swing Of Wheat Prices

If history is to repeat itself, the all-time "low" in the price of wheat and probably of the general commodity price level has been reached.

This was the contention of Major H. G. L. Strange, director of the research department of the Brierley Grain Co. Ltd., Winnipeg, who recently addressed a meeting of the general membership of the Regina Board of Trade.

Major Strange presented many striking statistics to indicate wheat should climb to 67 cents at country elevators as the surplus disappears.

Major Strange based his contention of the all-time price level having been reached "on the fact that what is occurring today occurred following years of other years" and also of the report that the index number of wholesale prices rose from 63.6 in February to 64.4 in March, according to a statement issued by the Dominion Bureau of Statistics.

Displaying a chart showing 500 years of wheat prices, collected by George C. Broadbent, eminent wheat statistician of Liverpool, England, the speaker said it could be noticed the price of wheat was not fluctuating as it marched through time, but at three periods from 1400 to the present the price fluctuated very violently, both up and down, but corresponding to the three great world-wide wars—the 30 years' war in Germany, the Napoleonic wars and the recent World War—each of them over 100 years apart.

"The length of time these fluctuations have taken to rise and fall have been substantially the same during each of the three wars. From the high price of wheat in the 30 years' war in Germany to the bottom of the price was 11 years, in the Napoleonic war it was 10 and one-half years, and in the autumn of 1931, the eleventh year after the high price of wheat in the Great War—each of them was arrested in British sterling at Liverpool," the speaker said.

"The price of wheat will rise at the country elevator two or three cents as the pound and dollar come closer together, Major Strange continued, and it is the extent of the addition at 20 cents a bushel, altogether to a price at the country elevator of 67 cents, but perhaps not the entire story, the speaker claimed.

"I do not hesitate to say," Major Strange commented, "that all the economic forces that impel themselves upon wheat are tending to push back the price to the 1913-14 level, but perhaps not the entire story, the speaker claimed.

Some of the "realities" people within the trade have felt obliged to oppose, the speaker said, were such as the wheat board, the tax on wheat for making bread in Canada, reduction of wheat acreage in Canada and other proposals to replace the present methods of handling and marketing grain in the Dominion.

"The futures system of marketing has been, and is being, violently attacked by those who favor a wheat board," the speaker continued, adding, "they carefully refrain, however, from explaining what a wheat board could do that the present system is not already doing. They speak vaguely of differentiating between returning the world's price of wheat and returning the world's value of wheat. A distinction absolutely impossible to define, because they are one and the same thing as far as money is concerned."

Some stated the futures system of marketing had no interest in discovering new markets and that perhaps a wheat board or some other organization could do this, Major Strange continued.

"The fact is today that there are literally hundreds of wheat exporters who are looking for wheat in the world to dispose of Canadian grain," the speaker said, "all experienced men, who are continually extolling the virtues of Canadian grain and endeavoring to promote its use."

"Much has been said about untapped markets for wheat in China. This again is a fallacy," the speaker maintained. "The true facts are that China produces on an average twice as much wheat per year as does Canada, and in addition, four times the volume of rice that we export wheat in Canada. That 400,000,000 people in China consume more cereals in the form of rice and wheat per head than do the people of Can-

ada, so it is apparent there is not much evidence of starving millions and of unlimited markets. As a matter of fact, people in China are as well fed as we are. Starvation only occurs in certain districts with no communication, that suffer from drought and occasional great floods.

"It is often forgotten that wheat and other commodities can only be purchased by the people of a country in proportion that others are willing to purchase in turn their products or the goods they manufacture," Major Strange added. "The Chinese market for our wheat and other goods will expand as we or the other people in the world are willing to purchase Chinese products and goods. Money is such, hardly enters into the question at all."

Reduction of wheat acreage by exporting countries by common agreement, would make European buyers suspicious, Major Strange contended, and they would tend to increase their own acreage and retain the tariff and wheat quotas now existing.



By Ruth Rogers



533

GRACEFUL FOR THE MATION
Decidedly chic and slimming. Delightfully becoming to the larger figure is a dress of the type presented for today's pattern.

The smart vest necktie is a particularly helpful feature to cut the bodice breadth.

The skirt finished at the back with a bias yoke effect and vertical seaming down the center-front, are most slimming.

And how distinctive and smart you'll feel in this attractive navy blue crinkly crepe silk dress. For its trim, plain white crepe combined with a navy and white crepe print.

Style No. 333 is designed for sizes 36, 38, 40, 42 and 44 inches bust. Size 36 requires 3 1/2 yards 39-inch width, 1/2 yard 39-inch contrasting. Its small coat will save you.

Price of pattern 25 cents in stamps or coin (coin is preferred). Wrap coin carefully.

How To Order Patterns

Address: Winnipeg Newspaper Union, 175 McDermott Ave., Winnipeg

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BARBED SHAFTS OF VIT LOST G. B. S. ADMIRERS



The rapier-like wit for which he is famous was the cause of losing George Bernard Shaw, celebrated author and dramatist, two of his most ardent admirers during a recent visit to Hollywood. En route to San Pedro, Shaw stopped off at the movie capital to see at first hand how the great industry is operated. During a tour of the sets he was introduced to a number of famous film stars, and it was at these introductions that G.B.S. gave his well-known wit the work-out that lost him two notable fans. First, the visitor inquired of Alice Brady "why a girl with a nice face like yours wears a hat like that." That placed Miss Brady among the anti-Shawians, for while a woman will forgive many things, criticism of her clothes—her hat in particular—is not one of them. Shaw bowed his next bar when lovely Ann Harding was introduced. Miss Harding retorted that she would not play in one of Shaw's plays—"Captain Brassbound's Conversion." Whereupon Shaw inquired where had she played the part previously. Miss Harding said "a little town near Philadelphia," and was astonished when the dramatist announced: "I'm sure it must be a pitiful performance, and as a pitiful performance is the production of a play without payment, or permission of the author, Miss Harding retired to her room in tears."

World's Seaplane Record

Good Business For Germany

Italian Aviator Makes An Average Of Over 426 Miles Per Hour

"Red Bull," powerful little speed plane, painted entirely red, broke the world's seaplane speed record recently with Francesco Agello at the controls. For two laps over Lake Garda, Italy, Agello made an average of 426.5 miles an hour.

Previous record, set by Lieutenant George H. Sutherland, of England, in 1931, was 408.8.

Agello finished his fourth lap, and his minimum was 421.66 in the third lap. Air officers said a new engine would be installed in an attempt to reach a speed of 700 kilometres or 435 miles.

Agello was a member of the Italian Schneider cup team in 1929. His successful attempt climaxed a series of such efforts at the high speed sport here in which several craft were lost.

Will Review Income

A review of total income received by pensioners in the government service will be made, and if any are considered excessive, the salary, but not the pension will be reduced. This, it is intimated, was the position of government as outlined by Mayor W. J. Stewart, of Toronto.

Just when farm boys are adept in adjusting carburetors, the old horse starts a comeback and they've got to learn to talk a halter.

Exhibit From Alberta

Involving an expenditure of \$5,600, an Alberta grain exhibit is planned for Regina World Grain Show. Hon. George Hawley, Minister of Agriculture, and if the report Manitoba is extending \$5,000 on a grain exhibit were correct, this province would take similar action.

"Waiter, would you be kind enough to ask the Manager to send a smaller waiter? My husband wants to complain of the food."

Demand for automobiles in Argentina in January was greater than the supply.

After the departure of his Chinese waiter, the plucked up courage enough to open the massive door to discover to his joy that it contained, not an evicted notice, but a receipt for the total of his back rent, amounting to more than \$150, wiping off the debt in its entirety.

Needless to say, any feelings of animosity that this particular family might have entertained toward the yellow race was eradicated by this act of unlooked kindness.

Checked Up On Doctor

Boy In Montreal Hospital Proved Value Of Old Speech

Royal Victoria Hospital in Montreal, claims to have found the original of the child, who notices that the name is George Ross, aged ten.

George arrived at the hospital to undergo a slight operation. Before the anæsthetic was administered, the doctor in charge made a usual little speech to the patient, assuring him that there would be no pain and that the whole affair would be matter of a minute.

George's first remark on coming out of the ether was dubbed in a reproachful tone to the doctor:

"It was seven and a half minutes," he declared. A clock near the bed which George had studied last thing in and first thing out enabled him to check the doctor's veracity.

People of Vienna, Austria, are eating less food per person than a year ago.

Benzol, an anti-knock for gasoline, is present in the waste gas of Turner Valley.

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A New Process For Sprouting Grain To Turn It Quickly Into Fresh Fodder For Cattle

Watching For Contraband Shipments of Munitions

Close Check Ordered On Ships From B.C. To Orient

Customs officials at British Columbia seaports have been ordered to make a close check for contraband shipments to the Orient during the next few weeks. Hostilities in Japan and the prospect of prolonged fighting have increased the demand for war materials, and it is suspected that munitions have been sent across the Pacific in the guise of ordinary merchandise.

There is a good deal of smuggling going on, according to investigators. Five hundred rounds of ammunition were recently discovered on the liner "Empress of Japan." This was shipped in boxes labelled with a bogus description and would have passed through undetected had it not been for the customs officials' special vigilance.

Of course, there is no embargo on war materials leaving the country, provided they have been purchased in a legitimate way and all other legal procedure has been observed.

For instance, the Japanese government recently completed purchases of a large quantity of steel track which has been lying idle at Port Mann ever since construction of the Canadian Pacific Railway was suspended many years ago. This material will probably be used in the manufacture of munitions, but is considered a strictly business-like deal.

Consolidated Mining & Smelting Company at Trail is making regular shipments of zinc to the Orient and there is but little doubt that most of it is used in the making of shells.

A Chinese Landlord

Cancelled Payment Of Back Rent Owed By Unemployed Man

Somewhere in the city of Halifax there is a Chinese landlord with more "heart" than some of the English members of the real-collecting fraternity.

In the northeast end of the city there is a family, the head of which has been out of work for a considerable period of time, with the result that they are now long on accounts and short of cash.

Thirty days in a first rental contract with the Oriental landlady, who, along with other creditors, has been waiting for his money for several months. He called several times for the money and noted that each time the condition of the family seemed to be getting worse.

He called again recently and handed the tenant an envelope. The father of the family took it with a sinking heart, expecting, on opening it, to find a notice of eviction, which would throw him and his loved ones out on the street.

After the departure of his Chinese waiter, the plucked up courage enough to open the massive door to discover to his joy that it contained, not an evicted notice, but a receipt for the total of his back rent, amounting to more than \$150, wiping off the debt in its entirety.

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A new process for sprouting grain within a few days so as to turn it into fresh fodder for cattle has been brought to the attention of the farm experts by Dr. Spangenberg, who believes that it will revolutionize cattle breeding by permitting industrial manufacturing of fresh feed.

The new process proposed by Dr. Spangenberg and recently tested by the German Agricultural Society is briefly as follows: The grain that is to be sprouted is spread upon large perforated iron sheets or riddles in a layer of about one inch. The riddles in turn are placed into open wooden cases of the same size, so that they are resting in the middle of the cases.

By pouring a liquid over the grain at regular intervals a growth of light green sprouts is produced which may be harvested after ten to fifteen days, when they have grown to a height of about ten inches.

Dr. Spangenberg did not reveal the nature of the liquid used in his experiments, but he attributes an especially quick growth of the sprouts and their—according to him—abnormally high nutritive value. Authorities on seed sprouting of the German Agricultural Society believe that this liquid is composed of phosphoric acid, potassium nitrate, potash and lime.

Similar mixtures

BABY'S OWN SOAP

WORLD HAPPENINGS BRIEFLY TOLD

The Salta Observatory reported that volcanoes in the central Chilean mountain region were moderately active, with indications of intense activity in the near future.

Prof. Albert Einstein, who renounced his German citizenship because of anti-semitism in Germany, has accepted an invitation to become a member of the faculty of University of Madrid.

The French naval air force was ordered to help maintain order along the frontier of Djibouti territory in French Somaliland, Africa, where several rebellious Abyssinian tribes threatened trouble.

The honor of being the first woman professor in Scotland has fallen on Miss Cecilia J. MacGillivray, of Glasgow, who has just been appointed to the chair of Biology in the Anderson College of Medicine, Glasgow.

Calgary school board will take court action against parents who keep their children from attending school in protest against the city reverting to the summer unemployment relief scheme.

Wyoming has just given ranchmen and England has lost a general. Oliver Henry Wallop, 72, renounced his allegiance to the United States, placed his chips in socialism and became the Earl of Portsmouth, the 90th ranking peer of England.

Alberta will have only two district courts if an amendment to the District Courts Act, submitted to the legislature, is approved. At present, there is a district court in each of the 16 judicial districts of the province.

Poultry raisers in Western Canada are finding a market for their products in Great Britain. In the last two months of 1932, 2,500,000 pounds of fresh Saskatchewan and Manitoba turkeys were shipped to British markets.

Arthur Bierwagen, of Stettin, Alberta, has been awarded the Elizabeth Imrie memorial scholarship for 1933 at the University of Alberta. This entitles the holder to journey to Geneva for a summer course in the Zimmer School of International Affairs.

A Cold Summer

Prediction That the Sun Will Show Less Heat For the Next Two Years

A prediction the sun will be colder for the next two years, with the possibility the earth will be affected in a way as yet unknown, was issued by Dr. Charles G. Abbot, secretary of the Smithsonian Institution.

Dr. Abbot already has had some success as a predictor of the sun's "weather." In 1920 he forecast two warm years on the sun, which in general has been fulfilled. Measurements have shown the sun has been giving out considerably more heat than normal since then.

Dr. Abbot's prediction is based on long study of periodical rises and falls in the sun's heat.

Protection For Planes

Ice Umbrella Will Shield Hub Of Propeller

An ice umbrella for propeller hubs, a device said to overcome the last remaining ice peril for aeroplanes, was announced at Cornell University.

This umbrella shields the hub of the propeller.

The danger is not from the ice on or directly in front of the hub, but the danger is the ice spreading in both directions outward along the whirling blades.

"Planes of the Royal Dutch Air Lines now 1,819,565 miles last year."

DON'T SUFFER FROM PILES
MECCA PILE REMEDIES

W. N. U. 1900

Depression Has Hit Court Interpreters

Lack of Foreign Weddings in Montreal Affects Their Income
Interpreters in the recorder's court at Montreal are blaming a lack of weddings in Montreal's foreign colony for their reduced earnings lately. There was a time when weddings and the celebrations following them were numerous and quite often those who celebrated took much found themselves explaining the reason for their actions in court. It was a poor day when that did not bring forth five or six cases for the interpreter to take part in, and, of course, the more cases the larger his income. Now many people are out of work and cannot afford to get married. Those who do, fail to celebrate, making appearances in court rare, complained one man who had earned only \$6 in one week.

Argentine Delicacies

One Called "Palmito" Entails Cutting Down Palm Tree

The visit of the Argentine Mission to London has already had its influence on restaurants. Many are specializing in dishes and delicacies popular to South America. One of these is "palmito," an herb-dressing very popular with the Prince of Wales. He first tasted it in Buenos Aires three years ago. Its preparation entails cutting down a palm tree. The heart is then cut into cubes, soaked in oil, and served with lemon, anchovies, and sliced olives.

Winnipeg Newspaper Union

By Ruth Rogers

Remove pits from prunes and cut prunes into small pieces. Cream sugar with shortening. Melt chocolate over hot water and add to creamed mixture; mix, add well beaten eggs and milk again. Sift flour with baking powder, soda and salt and add alternately with the milk, a small amount at a time. Add prunes and vanilla and beat thoroughly. Pour into three greased cake tins and bake 20 to 30 minutes in a moderate oven (375 degrees Fahrenheit). Put layers together and spread top and sides with chocolate butter frosting.

ECONOMY MEAT PIE

Cut left-over meat and vegetables into uniform medium-sized pieces. Mix with an equal amount of medium cream soup (1 cup milk, 2 tablespoons flour, 2 tablespoons butter). Season well with onion, salt, pepper, etc. (Use left-over gravy with cream soup if possible). Cover with a thick pie crust, biscuit dough, or layer of left-over mashed potato mixed with milk (one slightly beaten egg can be added to potato if desired). Bake in a moderate oven until the crust is cooked, or until browned and heated through if potato is used.

England's oldest free church building, the Horningsham Congregational Church, which still boasts a thatched roof, recently celebrated its 360th anniversary.

544 CHARMING DAY WEAR IN JUMPER-ROBE—AFFECTS PRINCESS LINES

Loveless for daughter or for mother.

Jumper dresses are so smart! Of course you'll want this princess model, so youthfully charming. It's carried out in navy blue crinkly crepe silk. The guipure is mainly of organic design, the way it buttons down the back with tiny yellow ball buttons.

Pin tucks make the waistline fitting of the jumper. And incidentally, the jumper is a one-piece affair. Made in a jiffy!

A printed crepe silk would be effective for the jumper with the guipure of plain tulle crepe.

8376 No. 534 is designed in sizes 14, 16, 18, 20, 22, 24, 26, 28 and 30 inches bust.

Size 36 requires 2½ yards 35 or 39-inch; with 1½ yards 39-inch for blouse.

Price of pattern 20 cents in stamps or coin (coupon is preferred). Wrap coin carefully.

How To Order Patterns

Address: Winnipeg Newspaper Union, 175 McDermott Ave., Winnipeg

Pattern No. Size

Name

Town

W. N. U. 1900

Disease-Resistant Wheats

Small Quantities of Seed Are Now Made Available

Highly disease-resistant wheats have now been produced that are perfectly satisfactory from the standpoint of quality and agronomic behavior, the associate committee on field crop diseases announced at the conclusion of its fifth annual meeting in the Dominion Rust Research Laboratory in Winnipeg, Dr. C. H. Gould, of the laboratory, presented the report.

"It seems that out of 33 strains in the co-operative tests of 1932 at least six are suitable for distribution to farmers, but only small quantities of seed are available at present, and it will take two seasons to increase the quantity available to the required point," the statement read. "In the meantime, commercial milling tests will be made on the strains selected and further field tests with a view to reducing their number to two or three adapted to the varying conditions to be found in the wheat-growing areas."

"Every effort will be made from now on to increase the seed of these wheats as rapidly as possible."

Recipes For This Week

(By Betty Barclay)

CHOCOLATE PRUNE CAKE

2 cups cooked prunes.

1½ cups granulated sugar.

¾ cup shortening.

2 1-ounce squares bitter chocolate.

2 eggs.

2½ cups flour (pastry or cake).

4 teaspoons baking powder.

½ teaspoon soda.

1 cup milk.

1 teaspoon vanilla.

Remove pits from prunes and cut prunes into small pieces. Cream sugar with shortening. Melt chocolate over hot water and add to creamed mixture; mix, add well beaten eggs and milk again. Sift flour with baking powder, soda and salt and add alternately with the milk, a small amount at a time. Add prunes and vanilla and beat thoroughly. Pour into three greased cake tins and bake 20 to 30 minutes in a moderate oven (375 degrees Fahrenheit). Put layers together and spread top and sides with chocolate butter frosting.

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Here's a Little Story for RETAILERS

A YOUNG tailor complained bitterly about his poor Business. "I make just as good clothes as _____'s do", he said; "and I sell them for less, yet _____'s get most of the business of this district."

This young tailor felt that men ought to find all about him—that they should search him out. He didn't see that it was **his** job to make known to all men the fact that he made good clothes and sold them at attractive prices. _____'s on the other hand, advertised their business and of course, men went to them for their clothes.

It's the same the world over. Buyers go where they are invited to go. They buy, in largest numbers, from those who give them information about their business, service, goods, prices. This is exactly as it should be.

Why shouldn't the most aggressive seller get most business?

The world likes to buy from keen sellers—from retailers who pay them the compliment of telling them about what they have to sell and about their desire for their custom.

Silent retailers may be fine men, may give good values, may be first-class store keepers, but the Buying public prefers to go where advertisements in the newspapers direct them to go.

The wise retailer runs his business in line with what buyers want, because it is profitable to do so.

It costs a retailer far more not to advertise
than to advertise

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About Town and Country

For complete, dependable eyesight service at reasonable prices consult Alex. R. McTavish R. O. at Hotel Oyen Tuesday p.m. April 25.

Miss Mary Byler is home from Calgary for the Easter holidays.

Mr. William Walsh spent the Easter week end in Calgary.

Miss Olive Partridge spent the Easter week-end at her home, returning to her school north of Sibbald the fore part of the week.

Mr. and Mrs. T. E. Leslie and daughter Jacqueline of Swift Current, were guests of Mr. and Mrs. C. L. Wilson, Sibbald, during the Easter holidays, and later were the guests of Mr. and Mrs. C. L. Dunford, Oyen. They returned to Swift Current Monday.

Miss Eta Hatch is home from Calgary for the Easter holidays.

Popular Oyen Girl Weds and Leaves District

The wedding of Miss Catherine M. Love, Oyen, and Mr. Fred Lockhart of Saskatoon, took place today in Oyen United Church and an account of the event is given in another column of this paper. The interest taken in this marriage was widespread throughout the district, and when we say the good wishes of her friends here go with her and her husband, that means the good wishes of the whole district.

Miss Love, now Mrs. Fred Lockhart, has been manager and chief operator at the local exchange of the Alberta Government Telephones, for a number of years during which time subscribers have been given an unexcelled service. On her resignation, the management of the exchange was given to her mother, and her younger sisters Jennie and Helen and Miss Ina Thygesen will be the operators.

Frank Brown and Beckett Lowe motored to Calgary last Friday and returned to Oyen Tuesday when they were accompanied by Mrs. J. J. Skinner.

Mr. A. J. Funnell of Carolside was an Oyen visitor Saturday.

Mrs. D. L. Dick and Miss Alberta Wenger, who were Calgary visitors over the Easter week-end, returned home Tuesday morning.

Mr. Bob Lees is home from Calgary for the Easter holidays.

Mrs. M. G. Whitlock and family are spending the Easter holidays in Oyen. They will return to Saskatoon later in the week.

Mr. and Mrs. J. F. Martin and family, who spent the Easter holidays out of town, are expected home tomorrow.

On Easter Sunday, the weather was cold and raw. Monday was dull and cold with a light rainfall and snow flurries in the afternoon. Tuesday dull and cold. Today the weather was bright and sunny, cool in the morning and warmer in the afternoon.

Mr. Howard Wade is leaving tonight for Calgary and will return later in the week with new projection equipment for Oyen theatre. In future, sound-pictures will be shown in the Oyen theatre on Saturdays and Mondays. With the new equipment installed patrons are promised unexcelled picture service.

Miss A. M. Todd is spending part of the Easter holidays at her home in Chinook, and part of the holidays in the vicinity of Calgary.

Dick Desmond recently returned to Kerrobert, where he will work with his brother in the lumber business.

Mr. A. M. Munroe of Calgary, one of the Alberta Government Telephone Inspectors, is a visitor in town today.

Among the out-of-town visitors who were in Oyen for the wedding today, and were guests at the home of Mrs. J. Love, were Mr. John Lockhart of Saskatoon, his sons Fred and Jack and daughters Violet and Margaret, Miss Dorothy Love and Miss Ivy Smith of Saskatoon, Mrs. C. G. Marshall of Rosetown, Sask., Mr. J. Love of Calgary and Mrs. O. Michaels of Sedalia.

Easter services held in the United Church morning and evening last Sunday, were well attended. At the morning service a number of children were baptised.

Mr. Frank Morrell was an Oyen visitor Saturday.

The dance held in Oyen theatre on Easter Monday, proved a very popular event with the younger set, who were loud in their praise of the orchestra.

OYEN THEATRE

SATURDAY—MONDAY

April 22-24

Mr. and Mrs. Martin
JOHNSON

—in—

The only talking picture made entirely in Africa.

Absolutely starts where every previous motion picture dealing with ferocious animals and the jungle wilderness left off.

Exposes the innermost secrets of beasts and savages dwelling in an Empire of yesterday and an Inferno of death.

An incomparable spectacle of terrifying drama and stark suspense.

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New sound equipment

Don't miss this show

Read
The Ads.